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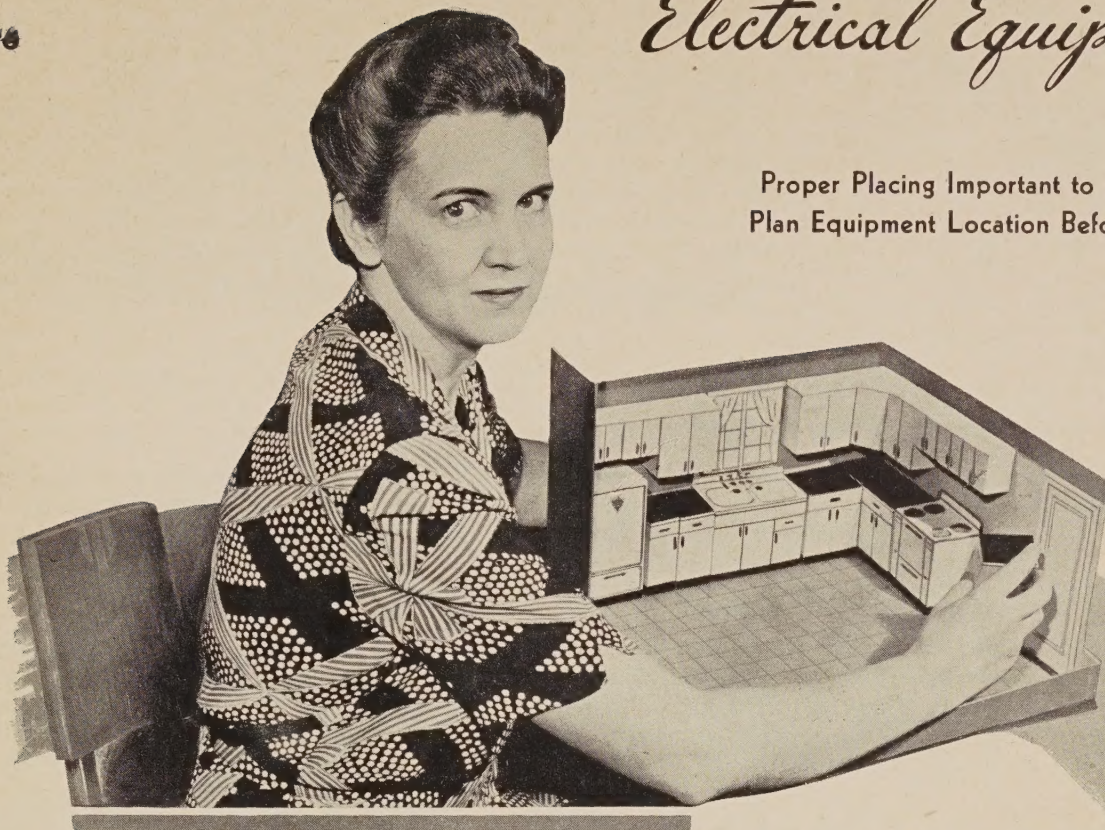
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P88WH

Reserve

Where shall I place my new Electrical Equipment?

Proper Placing Important to Good Use,
Plan Equipment Location Before You Buy



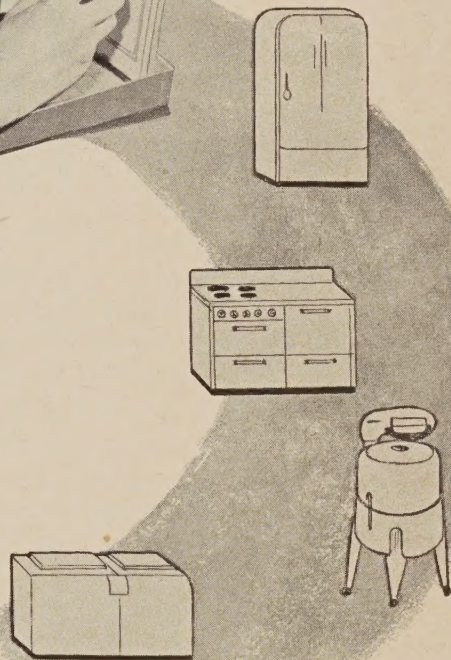
TO get full benefit from your electrical equipment, plan the location of each piece, *before you buy*. Foresight will save you time and extra footsteps, and add to the comfort and appearance of your home.

The purpose of this *planning guide* is to outline the main points that should be considered in locating your equipment—particularly in the kitchen, and in the laundry or workroom.

Wiring and lighting are not stressed in this guide. However, good room arrangement is closely connected with adequate wiring to serve your electrical equipment, and with good lighting to prevent eyestrain and add efficiency at your work centers.

If you haven't wired your home yet or if you need to make changes in your present wiring, be sure to check your plans with your local REA co-op office, and perhaps with your home demonstration agent.

Remember that good wiring is easy to plan at the outset, not so easy to change later. Be sure you're right before wiring. And be sure your wiring is inspected.



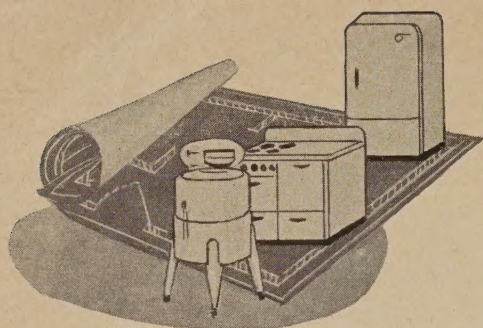
Let's Begin With the Kitchen

Locating your kitchen electrical equipment to save time and labor is of prime importance in making housework easier and more pleasant.

While considering equipment location, you'll want to give careful thought to other things that you might do to add to the convenience of your kitchen at little cost.

Consider the work you now do there and other types of jobs you may want to do there, keeping in mind the size of your family and the number of people who help with kitchen jobs.

Then make a plan for proper use of your new equipment. Remember it's not a job that has to be done all at one time. With a good plan as a guide, you can modernize your kitchen step-by-step, with just the right place for each piece of equipment, electrical and otherwise, that you may add over a period of time.



3 Main Work Centers—Key to Step Saving

Modern kitchen planning is based on three main work centers: (1) food preparation and storage center, (2) sink and cleaning center, (3) cooking and serving center.

By applying this "center" plan you simplify your kitchen work. You have everything used at each center arranged so that it can be reached easily with little waste motion.

Food Preparation and Storage Center

Since this center is planned around the *refrigerator*, the ideal location for it is near the outside door where food supplies are brought into the house. There should be plenty of cabinet space to store staple supplies, utensils and small appliances such as the electric mixer. There

should also be a convenient work counter adjoining the refrigerator to use in preparing and mixing foods. If wall cabinets are used above the refrigerator, be sure to leave about four to six inches between—to allow for good circulation of air around the refrigerator.

Sink and Cleaning Center

It is a good planning rule to locate the *sink* between the food preparation and cooking centers, easily accessible to both. Plan for adequate work counter space on each side of the sink for cleaning fruits and vegetables, and

stacking dishes and utensils. And don't overlook cabinet space within easy reach for storing "everyday dishes" and cleaning supplies. Be sure to include a ventilated storage space near the sink for damp towels.

Cooking and Serving Center

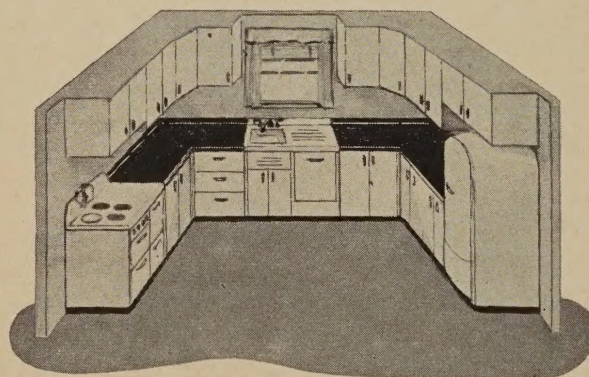
This center, planned around the *range*, should be located nearest the dining room door so that the food may be taken directly to the table—piping hot and without

wasted steps. Plan for ample cabinet space to store cooking utensils and serving dishes at the range—to speed up the cooking and serving job.

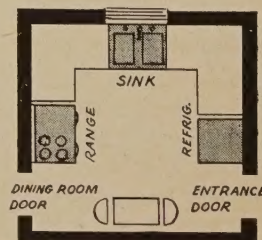
What Shape and Size?

Three efficient types of kitchens are the "U" shaped, the "L" shaped, and the corridor or two-wall type. One of these basic patterns of arrangements can be used in most kitchens with little or no modifications.

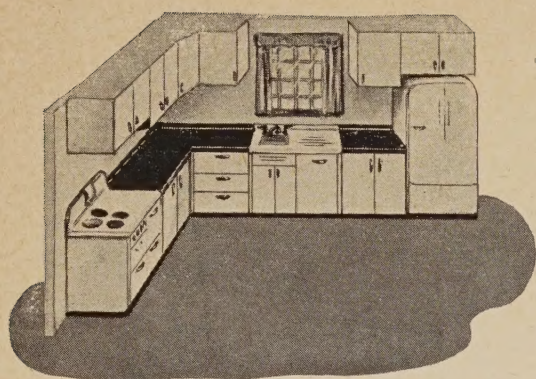
The "U" shaped kitchen — work centers grouped along three walls. The sketch at right shows the location of the refrigerator on the wall nearest the outside door and the range on the opposite wall with sink and cleaning center on the wall between. Note the continuous work counters, step-saving plan, and good use of walls and base cabinets.



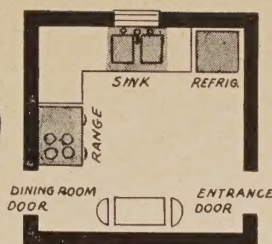
"U" Shaped Kitchen



Notice how a "dining center" may be included.



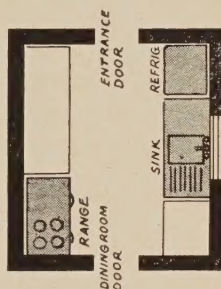
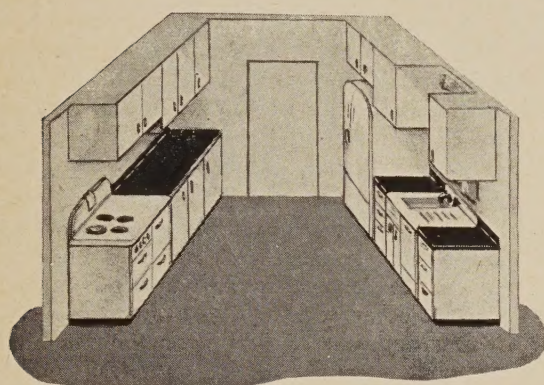
"L" Shape Kitchen



Two More Possible Kitchen Arrangements

The "L" shaped kitchen — work centers are arranged on two sides in as nearly a continuous line as possible. This type of arrangement lends itself to large or medium size kitchens. It allows space along the other walls for a dining or laundry center or for facilities for carrying on other activities, as shown in the floor plan. Note the arrangement of work centers in the sketch.

The corridor or two-wall type has the equipment arranged along two opposite walls. Note location of work centers in sketch below — refrigerator nearest outside door and range on opposite wall. Also note space for breakfast table or planning desk. While the two-wall arrangement lends itself well to the long narrow kitchen, it is not as efficient as the "U" or "L" shaped types, particularly for busy farm kitchens.



Corridor or Two-Wall Type

Ventilating Fans and Heaters

Ventilating fans — In your long-range modernization program you may plan to install a ventilating fan in the window or outside wall. This type of fan removes smoke and odors in a jiffy; provides a fresh supply of air quickly, without draft.

Kitchen heaters — For the homes without central heating, the problem of heating the kitchen possibly can be solved by a small wood or coal burning heater. They are attractive in appearance and economical in initial cost, and to operate. This type of heating unit makes it possible to enjoy the advantage of the modern electric range all year around. An electric space heater can, of course, be used to advantage in the kitchen — especially when heat is needed only for short periods.

Planning a Work Room

THE work room or utility room is rapidly gaining favor with farm homemakers everywhere as a place in which to carry on a number of important household jobs in a more efficient manner.

With the increased use of modern electrical equipment in the farm home, the need for a room in which to do the laundry, canning, freezing, and other chores that clutter the kitchen, becomes apparent.

You may have some space that can be converted into a work room. Possibly a hall, back porch, a small bedroom, or even part of a large kitchen can be used.

First make a list of the most important activities for which you need a more convenient place. Then plan to fit them into the space you have available. If your home is being remodeled, you possibly can add a room of the proper size.

The ideal location for a work room is near the kitchen. But since it is a *work room* it should not be the main entrance to the back of the house. Group or arrange your

equipment in centers according to use—to save steps and motions—to save space. Allow enough space around the equipment so that you can work freely.

Arranging the Room

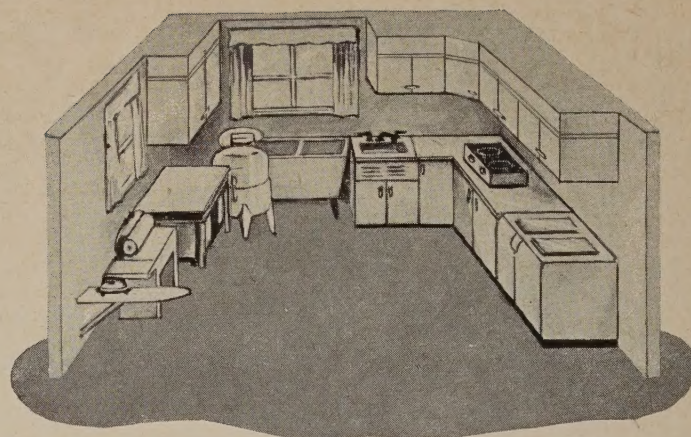
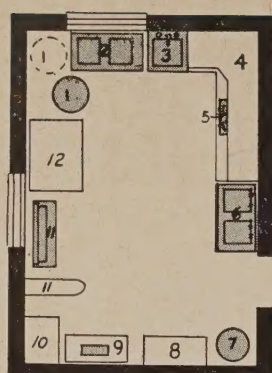
The sketch on the next page shows a work room planned around farm home activities—freezing and canning, washing and ironing, and sewing — with ample space for necessary equipment and supplies.

Additional space is allowed for cleaning equipment, extra household supplies, empty fruit jars, flower containers and other household equipment not in regular use.

The freezer is located close to the kitchen door so that frozen food may be taken out easily and quickly. Food can be prepared for canning and freezing on work counters between the freezer and sink. A heavy-duty hot plate (two units) can furnish controlled heat for doing these and other jobs. The pressure cooker, large utensils, jars and glasses and packaging materials for frozen foods can

Work Room

1. Washer—portable or automatic
2. Set tubs
3. Sink
4. Work counters
5. Hot plates
6. Freezer
7. Water heater
8. Storage cabinets
9. Sewing equipment
10. Storage cabinets
11. Ironing equipment
12. Utility table



be stored beneath the work counters. Small utensils, sugar and other supplies can be stored in the wall cabinets.

Note location of sink near both freezing and canning center and laundry center. Two set tubs are installed in line with sink — with corner space for storing electric washer when not in use. This corner is ample for the automatic type washer. Near this grouping is a utility table which can be used for sorting clothes on wash days — thus saving back-tiring stooping. This table also provides an excellent place to wrap packages and arrange flowers. Equipped with casters, it can be rolled to other parts of the room when extra work space is needed.

For Easy Washing

Underneath the utility table is a portable ventilated plywood bin, mounted on casters, for soiled clothes. (Easily made in a farm work shop.) With this arrangement, the washing job can be done in compact space at a great saving of steps and motions. Note wall cabinets above tubs for storing soaps, water softeners, starch, and stain removal supplies. A small laundry cart, which can also be made at home, can take the clothes to the line—eliminating the necessity of carrying heavy baskets of wet clothes.

Drying Clothes — Every work room should provide a place for drying clothes indoors. (Having to depend upon the weather is very unsatisfactory.) This might be done by hanging a clothes line in the work room or by electric dryers.

Ironing Center — The utility table comes into use again as a convenient place on which to sort and sprinkle

clothes for ironing. It can be rolled over to the ironer or ironing board to receive flat work as it is ironed. Clothes can be hung on a rack or extension rod attached to the wall as they are finished. Cabinet space on the wall next to the built-in ironing board is used for storing the iron, pressing cloths and other supplies. A well-padded ironing board of the proper height does much to lessen the fatigue of ironing by hand.

Sewing Center — This center should be arranged convenient to the ironing board for pressing and out of the way of the “main line of traffic”. This makes it possible for the homemaker to leave her sewing undisturbed when she goes about other work. The utility table can be used for cutting and the cabinet near the machine furnishes a convenient place for sewing supplies. A lap board which pulls out of the cabinet provides a handy place for pinning and basting. A comfortable chair and a good floor lamp complete this center.

Beyond the sewing center, cabinet space is allowed for storing cleaning equipment and supplies including mops and brooms.

Other space along this wall might be used for cabinets in which to store work clothes, and children’s playthings — arranged so that it is convenient for all members of the family.

Locating Water Heater — The work room is often the best place for the electric water heater. However, since it is completely automatic and requires little attention, it may be placed in the basement or other part of the house. For economy in operation it should be installed closest to the point of greatest use.

The sketch and information here suggest in a general way some of the important points to keep in mind in planning a work room. For further help consult your home demonstration agent and local REA co-op office.